

SERVICE TEAM

<b>Executive Chef</b>	<b>Sous Chef</b>	<b>Chef de Partie</b>
Peter Onishenko	Samantha Gauthier	Anna Pabiona
<b>Director of Food and Beverage</b>	<b>Restaurant Manager</b>	
Kevin Sinclair	Joseph Naccarato	

Welcome to View Restaurant + Bar.  
Please inform your server of any food allergies or dietary restrictions in advance of ordering.

APPETIZERS

GRAIN SERVICE

Warmed, sliced rosemary focaccia and ciabatta served with drizzled balsamic reduction, infused olive, canola oil + chopped garlic

CAPRESE BURRATA

Fresh buttery burrata cheese on a bed of arugula. Served with confit tomato, extra virgin olive oil, balsamic reduction and a red onion + lemon vinaigrette with focaccia bread.

FALAFEL

Curried cauliflower, potato + chickpea falafels, pickled red onion, drizzled with a yogurt raita. Served on a bed of cilantro curry quinoa

SPINACH SALAD - STARTER ENTRÉE

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, dressed in a curried raisin vinaigrette **gf**

CAESAR SALAD - STARTER ENTRÉE

Fresh romaine with crisp bacon, croutons, shaved asiago cheese and our house-made caesar dressing

ORANGE GINGER CHICKEN BITES

Tempura battered chicken bites, tossed in our house-made orange ginger sauce. Served over a bed of kimchi, garnished with sesame seeds and pepper curls.  
Substitute the chicken for tofu as a vegetarian alternative

DUCK BOMBS

Smoked duck, roasted red pepper and smoked gouda, encased in prosciutto. Grilled and served warm on marinated massaged garlic kale with a balsamic reduction **gf**

CRAB CAKES

Two house-made crab cakes topped with fresh pico de gallo and cajun aioli

SCALLOPS

Seared white scallops wrapped in smoked prosciutto on top of our house-made bang bang sauce **gf**

ESCARGOT

Sautéed in a garlic compound butter with cremini mushrooms, bacon and brie cheese. Served in a pappadum bowl with marinated massaged garlic kale **gf**

DYNAMITE LUMPIA ROLLS

Seasoned and spiced ground chuck with canadian white and cheddar cheese. Wrapped in a lumpia sheet then rolled and fried. Served with our house made tangy infused aioli.



*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*